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Meat industry emulsifier and water binder compsn. - contains defatted soya protein prepn., hydrocolloids and opt. lecithin, glyceride(s) etc.

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Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
HU 65261	T	19940530	HU 921463	A	19920430	199425 B
HU 217528	B	20000228	HU 921463	A	19920430	200020

Priority Applications (No Type Date): HU 921463 A 19920430

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
HU 217528	B			A23L-001/30	Previous Publ. patent HU 65261
HU 65261	T			A23L-001/30	

Abstract (Basic): HU 65261 T

Emulsifying and water binding stabilisers contain: 90-98 wt.% defatted soya protein prepn. (contg. 48-90 wt.% protein), and 2-10 wt.% of a gel forming hydrocolloid or hydrocolloid mixt.. The particle size of the soya protein prepn. is 1-100 microns. A 1% aq. soya-protein soln. is prepd., heated to 80 deg.C, allowed to stand at room temp. for 24 hrs., and then mixed with a hydrocolloid of a 5g/cm2 minimum gel strength.

Opt. known emulsifiers pref. lecithin or its derivs. and/or mono- and/or di-glycerides are added to the mixt

Derwent Class: D12; D13

International Patent Class (Main): A23L-001/30

International Patent Class (Additional): A23B-004/14